

REDENTORE

SUSTAINABLE WINERY

PINOT GRIGIO

Redentore Pinot Grigio pays tribute to one of the most treasured festivities of Venice, the “Festa del Redentore”. Every third weekend of July Venetians celebrate with an immense fireworks display and sumptuous dinners as the harbor fills with boats.

Redentore Pinot Grigio presents an elegant fruity aroma, with nuts and toasted almonds hints. Its freshness and minerality make it ideal with elegant starters, soups, vegetables risotto and grilled fish. We suggest to serve at 8-10°C.

TECHNICAL SHEET

NAME OF THE WINE: Pinot Grigio Venezia DOC.

GRAPES: 100% Pinot Grigio.

PRODUCTION AREA: north-east of Italy.

SOIL: alluvial very rich in clay.

CLIMATE: mild, with very few rain showers and a high summer temperature which allows the grapes to ripen perfectly.

DENSITY OF THE PLANTATION AND TRAINING SYSTEM: 4.000-8.400 vines per hectare trained with guyot system.

VINEYARD MANAGEMENT: to obtain a perfect ripening of the grapes, beyond the normal vineyard management, we carry out summer pruning and careful leaf thinning. Furthermore, the yield is kept very low in order to produce grapes rich in body and aroma.

HARVEST: beginning of September, when the grapes are very well ripe but they still have a good acidity level.

VINIFICATION: destemming and crushing of the grapes, soft pressing of the grapes, cool static clarification and fermentation exclusively with wild yeasts at controlled temperature in stainless steel vats at 18° C. Then the wine refines for several months on its noble lees in stainless steel vats at a controlled temperature. The lees are frequently mixed in order to increase the thickness and the smoothness of the wine.

ALCOHOL CONTENT: 12,5-13% by vol. (it depends on the vintage).

TASTING CHARACTERISTICS: intense straw yellow colour. At the nose it has an elegant fruity aroma, with nuts and toasted almonds hints. At the taste it is elegant and fresh, with an excellent balanced minerality.

SERVING TEMPERATURE: 8-10°C.

FOOD MATCHING: ideal with elegant starters, soups, vegetables risotto and grilled fish.

STORAGE: in a cool and dark place, keeping the bottle in a horizontal position. Its structure and complexity enable the wine to improve during maturation in the bottle, which can last up to 5 years, reaching the top after 2-3 years from the harvest.

BOTTLE CONTENT: 750 ml.

BOTTLE SIZE (diameter x height): 87,7 x 253 mm.

BOTTLE AND CASE WEIGHT (full): 1,35 kg/bt, 8,6 kg/ct.

BOTTLES PER CASE: 6.

CASES AND BOTTLES PER PALLET: 7 layers of 16 cases, 112 cases per pallet, 672 bottles.

CASE SIZE (length x width x height): 275 x 183 x 255 mm.



DE STEFANI Azienda Agricola

Via Cadorna, 92 – 30020 Fossalta di Piave (Venezia) – Veneto - Italia

Tel. +39 0421 67502 – E-mail: info@de-stefani.it – www.de-stefani.it